



## JOSEF SCHMID

### Grüner Veltliner Satzen Kremstal DAC 2015

Varietal(s):	100% Grüner Veltliner
Wine Region/ Denomination of Origin:	Kremstal DAC
Vineyard(s)	Single vineyard Stratzinger Satzen, situated to the north of the historic town of Krems. The vines are 30 years old on average.
Soil:	SUSTAINABLE DRY FARMING. Deep loam, absorbing sufficient quantities of rain and ground water to provide moisture even in dry years. Every second row in the vineyard has green cover including camelina as well as white, yellow, and crimson clover.
Date of harvest:	September 27 and 28, 2015
Sugar concentration:	18.3 °KMW (21.5 °Bx, 92 °Oe)
Yield:	50 hl/ha (about 3 tons per acre)
Vinification:	The grapes were harvested manually, destemmed, and carefully pressed after skin contact of just 2 hours. After another 12 hours of natural clarification neutral yeast was added to start fermentation in steel vats at a stable temperature of 18 - 19 °C for 12 days, after which the wine was kept in the same steel vats on the fine lees for 3 months before being filtered and bottled.
Date of bottling:	February 2016
Alcohol:	12.5 %vol.
Acidity:	6.2 g/l
Residual sugar:	1.9 g/l
Tasting Notes:	Refreshing and crisp, notes of lemon and pepper, aromas of white currant, asparagus, green apples, and limes, balanced, medium-bodied with a lively finish.
Available from:	February 2016
Ready to drink:	2016 – 2021
Total production:	25,000 bottles / 2,080 cases of 12 bottles each